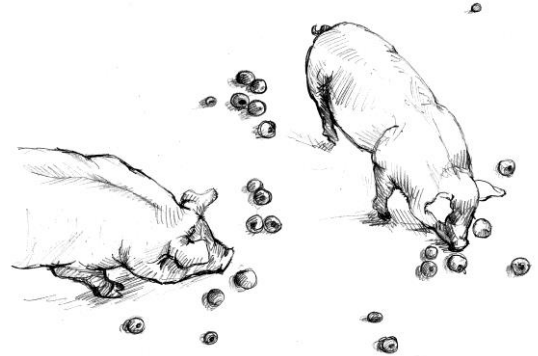


2022 Big Table Farm Willamette Valley Pinot Noir

2139 cases produced
unfined and unfiltered
label: Ingrid and Greta of big table farm
release date: March 4th, 2024
pricing: \$50

The 2022 Willamette Valley Pinot noir is as always comprised of all the vineyards we work with – each is treated with equal diligence and as Brian says, the whole is greater than the sum of the parts. The wines are 100% whole cluster, fermented with whatever yeast blows in the door and nurtured to dryness and perfect extraction with a combination of foot trodding and pumpovers, and a gentle press. Then put into barrel

with a combination of new(some) and old (mostly) and then stirred and topped weekly until the malolactic conversion is complete. We bottle after 10 months in barrel without any fining or filtration. We drink this wine regularly and we hope you will too!



big table farm is the collaborative effort of Brian Marcy and Clare Carver
- we are a winemaker and an artist, we grow and produce what we love to eat and drink –

In 2006 we moved to Oregon from Napa, where Brian had been making wine for ten years. We started with a dream and made our first 150 cases in 2006.

Our Farm

We own and manage 70 acres in the northern Willamette Valley, where we raise animals and produce seasonal vegetables. If you visit us, you'll find free-range hens, pasture-raised pigs and grass-fed cows. We are building a managed intensive grazing system of farming that builds our soil, sequesters carbon, and moves us towards a healthy, sustainable and diverse farm.

Our Labels

The art on our labels is drawn by Clare and is unique to each vintage. The labels themselves are made by hand using a letterpress and thick printmaking paper. After each label is applied by hand we carefully wrap each bottle in tissue to preserve the letterpress paper's texture and beauty. There is a product code on the bottom of each bottle so you don't have to unwrap them to identify the wines.



big table farm